



LUNCH MENU

the herb box is proud to support our local growers and suppliers using farmers' cheese & **cage-free eggs**. We use hormone-free natural meats & **nitrate-free bacon** as well as local, **organic** produce whenever possible.

gf = gluten-free | rgf = request gluten-free | v = vegan

SHARED PLATES

ARIZONA GRASS FED SLIDERS* | 18

smoked bacon, brie, green apple-jicama slaw on mini brioche buns

BUTTERMILK FRIED CHICKEN SLIDERS | 18

smoked bacon, organic spring mix, tomato, basil-garlic aioli on mini brioche buns

KALE, CORN & SWEET ONION PAKORA (gf,v) | 15

sweet-hot serrano glaze, vegan yellow pepper aioli

KOREAN FRIED CAULIFLOWER (gf,v) | 15

radish sprouts, rainbow quinoa, snap peas, toasted sesame seeds, korean hot pepper sauce

CHILLED CILANTRO-LIME CRAB DIP (gf) | 14

lime salted plantain chips

CRISP BRUSSELS SPROUT CHIPS (gf,v) | 14

vegan yellow pepper aioli

AVOCADO LOVE™ (rgf) | 16

fennel, organic wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze on whole grain toast

WHITE BEAN CHICKEN CHILI

(CUP 7 | BOWL 9) (gf)

cilantro cream, green chiles, corn tortilla strips

VEGAN NOSH BOARD (gf,v) | 20

rainbow quinoa with blackberries, fennel, grilled onions, orange, pistachios, radish sprouts, +kale pakora + korean fried cauliflower +crisp brussels sprout chips

MARKET STREET SHORT RIB MINI TACOS (gf) | 17

cotija, caramelized onion, cilantro crema, microgreens, spicy roasted corn & avocado salsa with black bean-mango salsa

SMOKED GOUDA MAC N CHEESE | 10

rosemary brioche breadcrumbs

SMASHED FINGERLING POTATOES (gf) | 10

roasted red pepper aioli

GRILL

GRAPEFRUIT & SUGAR CHARRED SALMON* (gf) | 25

blackberries, fennel, grilled onions, orange, rainbow quinoa, radish sprouts

BUTTERNUT SQUASH & CORN ENCHILADAS (gf) | 18

cotija, tomatillo verde sauce, served with kale ensalada

SHORT RIB ENCHILADAS (gf) | 19

ancho pasilla sauce, avocado, manchego, cilantro, served with napa cabbage slaw

ARIZONA GRASS FED BURGER* | 20

smoked bacon, brie, green apple-jicama slaw on a brioche bun, served with smashed fingerlings with roasted red pepper aioli

MARKET STREET SHORT RIB TACOS (gf) | 17 or

VEGETARIAN SWEET POTATO TACOS (rgf) | 16

cotija, caramelized onions, cilantro crema, micro greens, spicy roasted corn & avocado salsa with black bean-mango salsa

WRAPS & SANDWICHES

served with house sweet potato chips

URBAN GRILLED STEAK SANDWICH* | 20

pickled red onions, tabasco fried shallots, organic wild arugula, ancho bourbon demi, roasted garlic aioli on ciabatta

MARKET VEGGIE PITA WRAP | 15

feta, pepitas, cucumbers, organic spring mix, pepperoncini, tomatoes, roasted red pepper hummus, radish sprouts, rainbow carrots, cream cheese, red wine vinaigrette (available as a salad)

THE HERB BOX BLT | 19

Choose: buttermilk fried chicken or blackened salmon*
smoked bacon, organic spring mix, tomato, basil-garlic aioli on ciabatta

TURKEY AVOCADO WRAP | 16

smoked bacon, pepper jack, organic spring mix, pepperoncini, tomato, cream cheese, red wine vinaigrette

CHICKEN & ARUGULA WRAP | 16

gorgonzola, candied walnuts, sun dried cherries, cream cheese, red wine vinaigrette

BLACKENED CHICKEN & SAGE PESTO | 17

smoked bacon, goat cheese, crisp apple, organic spring mix on ciabatta

FOOD CONSUMPTION WARNING: *these items can be cooked to order. Consuming raw or under cooked eggs, meat, poultry or seafood may increase your risk of food-borne illness. CAUTION: dried fruit and olives may contain pits or seeds. Attention persons with food allergies to wheat, soy, eggs, milk, peanuts, tree nuts, fish and shellfish: Although the staff at The Herb Box takes precautions to safely handle and label ingredients and foods that contain potential allergens, cross-contamination may occur. Highly sensitive individuals should discuss the risks of cross-contamination with their physicians. In addition, The Herb Box is pleased to offer a variety of gluten free options. We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur, however we do have processes in place to minimize the possibility. If you are a celiac and/or highly sensitive, please advise your server. We will do our best, but cannot guarantee your order will not touch gluten somewhere in the process.

FLATBREADS

PEAR & GORGONZOLA | 16

white cheddar, crisp fried sage, sage pesto

ROASTED CORN & GOAT CHEESE | 16

smoked bacon, organic wild arugula, red onion, tomatoes, parmesan, red wine vinaigrette

BBQ CHICKEN | 17

smoked bacon, shaved parmesan, smoked gouda, white cheddar, baby heirloom tomatoes, chiptole BBQ sauce, organic spring mix, red onion, red wine vinaigrette

BLT CHICKEN CAESAR | 17

smoked bacon, shaved parmesan, white cheddar, baby heirloom tomatoes, creamy garlic dressing, romaine lettuce

SALADS

ALBACORE TUNA SALAD (gf) | 17

(no mayo) baby heirloom tomatoes, candied pepitas, capers, jicama, romaine, organic wild arugula, lemon-agave vinaigrette

SERRANO-SHRIMP SALAD (rgf) | 18

crispy shrimp, crisp pancetta, fried fennel, organic wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze, vegan yellow pepper aioli, avocado spread on whole grain toast

CHICKEN AVOCADO CHOP SALAD (gf) | 17

blackened chicken, smoked bacon, cotija, organic spring mix, red onions, romaine, sweet dried corn, baby heirloom tomatoes, jalapeno-avocado dressing

URBAN MARKET STEAK SALAD* (gf) | 20

smoked bacon, blue cheese, avocado, candied pecans, romaine, red & yellow peppers, sweet dried corn, watercress, frisee, rainbow carrots, red wine vinaigrette

BOWLS (served cold)

SWEET POTATO AVOCADO BAJA BOWL (gf) | 15

cotija, black beans, onions, rainbow quinoa, rosemary-poblano roasted sweet potatoes, tabasco fried shallots, jalapeno-avocado dressing, avocado, lime wedges

ADD BLACKENED SHRIMP | 8

LENTIL CAULIFLOWER BOWL (gf,v) | 15

black lentils, crispy brussels sprouts, pickled red grapes, rainbow quinoa, spiced roasted cauliflower, agave dijon, vegan yellow pepper aioli

ADD GRILLED CHICKEN | 6

LOVE THE HERB BOX?

Did you know that we offer private dining and full service event planning and catering?

Whether you're looking for your tried-and-true herb box culinary favorites, or in search of the newest seasonal offerings, there are two beautifully and carefully considered locations from which to choose from – each location offering a unique setting and opportunity to create the most memorable occasion for you and your guests.

To inquire call:

480-998-8355 x 306

or send and email to:

danielle@theherbbox.com

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